



GUACAMOLE FRESCO 12

Creamy avocados, tomato, onion, jalapeño, with a touch of cilantro and fresh lime.

CAESAR SALAD 22

Crisp romaine lettuce served with croutons, lemon zest, and grated parmesan cheese tossed in a Caesar dressing. With your choice of chicken, shrimp or salmon .

2 CHEESE ENCHILADAS 20

2 cheese stuffed tortillas smothered in our house red sauce served with beans, rice and sour cream.

ENCHILADA SUIZAS 22

2 chicken enchiladas, topped with green tomatillo salsa, cilantro, Monterey Jack Cheese, served with beans, rice and sour cream.

BIRRIA TACOS 23

3 birria tacos, cheese, onions, cilantro, served with consomé, rice, salsa, and lime wedges.

STEAK AND SHRIMP 39

Choice ribeye steak, three sautéed garlic shrimp, served with rice, beans, vegetables and tortillas.

CASA DEL SOL FAJITAS COMBINATION 30

Chicken, steak, and shrimp served in a iron skillet with rice beans, pico de gallo, guacamole and tortillas.

CARNITAS URUAPAN STYLE AND A CHEESE ENCHILADA 28

Tender braised pork, cheese enchilada, beans, rice, fresh pico de gallo, guacamole and tortillas.

PESCADO ENTERO 28

Whole red snapper, prepared Veracruz style, lightly breaded, seasoned deep fried and topped with a garlic butter sauce, served with rice, beans, pico de gallo and your choice of tortillas.

CAMARONES A LA DIABLA 31

Grilled jumbo shrimp tossed in a spicy diablo sauce, served with rice, beans and sautéed vegetables.

MENU VEGANO

TAQUITOS DE PAPA 16

Corn tortillas stuffed with twice seasoned potatoes, topped with cheese, sour cream, served with salad, beans, guacamole and pico de gallo.

CHORIZO BURRITO 18

Flour tortilla layered with soyrito, black beans, corn, cheese, crisp lettuce, pico de gallo, guacamole and sour cream and served with sweet potato fries.

BEBIDAS

LIMONADA 4

COFFEE 4

ASSORTED SODAS 4

ASSORTED HOT TEAS 4

WATER 4

(FLAT OR SPARKLING)

ICE TEA 4

TROPICAL ICE TEA 4

ENTRÉES

SOPA DE ALBONDIGAS 10

Flavorful meatballs, onions, carrots, potatoes, tomatoes, zucchini and topped with cilantro, lime and served with tortillas.

TACOS DE CARNE ASADA 23

3 steak tacos served with rice, beans, pico de gallo, guacamole and salsa.

COMBINACIÓN MEXICANA 26

1 hard shell beef taco, 1 cheese enchilada, 1 chile relleno, served with rice and beans.

SIZZLING FAJITAS 26

Grilled with red and green bell peppers and onions, served in a cast iron skillet and accompanied by rice, beans, pico de gallo, guacamole and tortillas. With your choice of: chicken, ribeye steak or shrimp.

CAMARONES AL MOJO DE AJO 31

Sauteed succulent shrimp in aromatic garlic butter, served with beans, rice, vegetables, and tortillas.

POLLO A LA PARRILLA 26

Grilled marinated chicken breast, cheese enchilada, served with rice, beans, pico de gallo and guacamole.

STEAK PICADO 27

Spicy steak stir fried with red and green bell pepper, onion and tomato served with beans, rice and tortillas.

PORK CHILE VERDE 22

Tender simmered pork in green tomatillo salsa served with rice beans and tortillas

CARNE ASADA TAMPIQUEÑA 31

Ribeye steak and a cheese enchilada served with pico de gallo, fresh guacamole, beans, rice and tortillas.

SALMON FILLET 26

AL MOJO DE AJO

Served with beans, rice and sautéed vegetables.

MENU DE LOS NIÑOS

2 SHREDDED BEEF TAQUITOS 12

Includes rice and beans.

3 CHICKEN FINGERS 12

Includes french fries.

CHEESE ENCHILADA 12

Includes rice and beans.

GRILLED CHICKEN BREAST 12

Choice of 2 sides: rice, beans, fruit, or french fries

POSTRES

TRADITIONAL FLAN 10

OREO CHEESECAKE 10

Reservations on Friday and Saturday are for (1) show only, 3% service fee included if paid by credit card
18% gratuity will be added on checks of \$200 or more.



Dinner Cocktails

SIGNATURE HOUSE MARGARITAS 15

Carefully crafted with Herradura Silver Tequila, Cointreau and our freshly homemade sweet and sour mix.

Choose from : strawberry, mango, cucumber and jalapeño, tamarindo or a skinny margarita.

MULE 15

Your choice of vodka, mezcal, or tequila mixed with fresh lime juice and ginger beer. This cocktail is rich in flavor like the state of Oaxaca, the state that it originates from.

LA CATRINA ROJA 15

This tempting red sangria is infused with red wine, triple sec, simple syrup, fresh lime juice, green apples and grapes.

LA CATRINA BLANCA 15

This delicious white sangria is infused with white wine, triple sec, simple syrup, fresh lime juice, with fresh strawberries, mangos and mint.

CASA DEL SOL MOJITOS 14

Served on the rocks, rum, mint, simple syrup and our homemade sweet and sour mix, your choice of classic, mango or strawberry.

LA PENCA 14

Our delicious tamarind margarita is infused with Los Javis Joven Mezcal, lime juice, tamarind pulp and agave nectar

Beer List

DRAFT BEERS

PACIFICO 10

MODELO 10

NEGRA MODELO 10

STELLA ARTOIS 10

MANGO CART 10

LAGUNITAS IPA 10

BOTTLED BEERS

CORONA 7

CORONA LIGHT 7

BOHEMIA 7

DOS XX 7

MICHELO ULTRA 7

BUD LIGHT 7

COORS LITE 7

HENEIKEN (NON ALCOHOLIC) 7

BEER BUCKET 36

Wine List

Sparkling

CAVICCHIOLI 1928 PROSECCO 9 28

TAITTINGER LA FRANCAISE BRUT CHAMPAGNE - 85

Rosé

SONOMA CUTRER 13 45

Cabernet Sauvignon

STERLING VINEYARDS VINTNERS COLLECTION, CALIFORNIA 9 28

DAOU DISCOVERY PASO ROBLES, 2019 15 52

Red Wines

BODEGA NORTON RESERVA MENDOZA MALBEC, 2018 10 35

Chardonnay

HESS COLLECTION MONTEREY 8 28

SONOMA CUTRER 13 45

White Wines

CAVIT COLLECTION DELLE VENEZIE IGT PINOT GRIGIO 8 24

MATUA MARLBOROUGH SAUVIGNON BLANC 9 28

Pinot Noir

SUMMERLAND CENTRAL COAST, 2019 10 35

Wines

(Available by bottle only)

Domaine Gerard- Petit Chablis 52

Cote De Beaune- Pinot Noir 38

Les Tours De Laroque- Bordeaux 67

Valcombe Ventoux- Rose 35

Reservations on Friday and Saturday are for (1) show only, 3% service fee included if paid by credit card
18% gratuity will be added on checks of \$200 or more.